

Moio



Welcome to Moio Beach

Enjoy the sea, a good conversation, and the peace of keeping your phone in your pocket.

If necessary, our Wi-Fi is:

‘Moio Free Wifi’, and the password: Champagne?

We serve one bill per table

Kitchen open from 12:00



menu online scan QR-code

SOFT DRINKS

Chaudfontaine still 25cl	3,50
Chaudfontaine sparkling 25cl	3,50
Chaudfontaine still 75cl	8,50
Chaudfontaine sparkling 75cl	8,50
Coca Cola regular	3,50
Coca Cola zero	3,50
Fuze Tea sparkling	3,60
Fuze Tea peach	3,60
Fuze Tea green	3,60
Fanta orange	3,50
Sprite	3,50
Ginger ale	3,60
Bitter lemon	3,60
Zeeuwse Zon apple juice	4,20
Zeeuwse Zon apple spritzer	4,00
Zeeuwse Zon blackcurrant	4,00
Almdudler 35cl	5,70
Fresh orange juice	5,00
Chocolate milk	3,50
Carafe of table water (served with ice cubes and lemon)	4,50

HOT DRINKS

Coffee	3,50
Espresso	3,50
Doppio (Double espresso)	6,20
Espresso Macchiato	4,00
Cappuccino	4,30
Latte Machiatto	4,40
Extra coffee flavors (hazelnut or caramel)	0,50
Coffee variations (oat milk or decaf)	0,50
Cafe au lait	4,50
Chai latte	4,50
Flat white	6,50
Iced coffee	5,00
Coffee with whipped cream	4,50
Hot chocolate	4,50
Hot chocolate with whipped cream	5,50
Moio choc (Bailey's with hot chocolate and whipped cream)	9,00
Lumumba (Brown rum with hot chocolate and whipped cream)	9,00
No Nonsense Tea (Darjeeling)	3,50
Mr Grey Tea (Earl Grey with cornflower petals)	3,50
Shiny Sencha Tea (Green tea with lemongrass)	3,50
Dushi Kadushi Tea (Green tea with prickly pear and mangosteen)	3,50
A Touch of Jasmine Tea (Green tea with jasmine)	3,50
Red Explosion Tea (Red fruit infusion)	3,50
Bush Adventure Tea (Rooibos with orange and cinnamon)	3,50
Fresh mint tea	4,80
Fresh ginger tea	4,80

SPECIALTY COFFEES

Irish coffee (Whiskey)	9,50
Italian coffee (Amaretto)	9,50
French coffee (Grand Marnier)	9,50
Spanish coffee (Licor 43)	9,50

PASTRIES

Apple pie	6,50
Apple pie with whipped cream	7,50
Apple pie with ice cream and whipped cream	8,50
Carrot cake	8,00
Shortcrust pastry with pastry cream, red fruit and coulis (with pastry cream, red fruit and coulis)	8,50

PANCAKES (SERVED UNTIL 6:00 PM)

Pancake with powdered sugar	7,50
Pancake with syrup	7,50
Pancake with brown sugar	8,50
Pancake with powdered sugar and syrup	8,50
Pancake with whipped cream	8,50
Pancake with ice cream	8,50
Pancake with ice cream and whipped cream	10,00
Pancake with apple and cinnamon	10,50
Pancake with bacon and syrup	11,50

BEERS ON TAP

Brand 25cl 5,5%	3,50
Brand 50cl 5,5%	6,80
Affligem blond 30cl 6,7%	6,20
Texels Skuumkoppe 30cl 6%	5,60
Paix Dieux 25cl 10%	6,60
Paix Dieux 50cl 10%	12,40

BOTTLED BEERS

Brugse Zot blond 6%	6,20
Orval 6,2%	6,60
Westmalle dubbel 7%	6,20
Westmalle tripel 9,5%	6,60
Omer blond 8%	6,80
Tripel Karmeliet 8,4%	6,70
La Trappe wit 5,5%	5,50
La Trappe Isidor 7,5%	6,90
Duvel 8,5%	6,60
Erdinger Weißbier 5,3%	5,50
Liefmans Fruitesse 3,8%	5,50
Amstel Radler 2,0%	4,50
Tripel Jules 8%	6,90
Vedett extra IPA 5,5%	6,00

LOW-ALCOHOL & NON-ALCOHOLIC BEERS

Heineken 0,0%	4,20
Affligem blond 0,0%	5,40
Erdinger 0,5%	4,60
Amstel Radler 0,0%	4,20

MOIO SPECIALS

Moio Sea Buckthorn Gin & Tonic	13,00
Moio Blueberry Gin & Tonic	13,00
Moio Limoncello Tonic	11,50

COCKTAILS

Aperol Spritz	9,50
(Aperol, cava and sparkling water)	
Hugo	9,50
(Elderflower syrup, cava and sparkling water)	
Cuba Libre	9,50
(Havana Club Especial, Coca-Cola and lime)	
Dark & Stormy	11,50
(Rum, ginger beer and lime)	
Moscow Mule	11,50
(Vodka, ginger beer and lime)	
Moio Mule	11,50
(Moio Blueberry Gin, ginger beer and lime)	

MOCKTAILS

Aperol Spritz 0,0%	6,50
(Orange spritz 0,0% and sparkling water)	
Spicy Honey Mule	7,50
(Ginger beer, honey syrup and lime)	

APERITIFS & DIGESTIFS

Martini White or Red	6,50
Port White or Red	6,50
Campari	6,50
Ricard	6,50
Pineau des Charentes	6,50
Homemade Limoncello	6,50
Oban Whiskey	6,50
Baileys	6,50
Licor 43	6,50
Grand Marnier	6,50
Amaretto	6,50

WHITE WINES

	glass	bottle
Sauvignon Blanc - Terres Fumées - France (Fresh and aromatic with generous, uplifting notes of grapefruit, gooseberry, boxwood and lime.)	5,60	28,00
Chardonnay - inWinectus - France (Partially aged in used oak barrels, creating a beautiful balance between rich, creamy tones and fresh, mineral aromas.)	6,00	30,00
Pinot Grigio - Pasqua - Italy (Notes of toast, vanilla and hazelnut complement aromas of pear, peach, and tropical fruit.)	6,60	33,00
Loretello Verdicchio - Marche - Italy (Full-bodied wine with beautiful fruit aromas of peach and tropical fruit. Delicious with fish and/or vegetarian dishes.)		37,00
Viognier - Domaine la Garelle - IGP Vaucluse - France (Hints of white peach, apricot and lychee, well-rounded with long-lasting aromas.)		40,00
Albariño - Val do Sosego - Bodegas as Laxas - Spain (Intense aromas on the nose with green apple and tropical fruit.)		46,00
Sancerre – Le Val Doré - France (Elegant and intense in taste with notes of green apple and citrus fruit.)		63,00
Chablis - St. Martin - France (Light golden hue with intense aromas of ripe white fruit, spring blossoms and blanched hazelnuts.)		69,00
Savigny les Beaune – Domaine de Bellene - France (Tim Atkin, Master of Wine: 92/100 points. A rich wine that pairs well with hearty dishes.)		89,00

SPARKLING WINES

	glass	bottle
Masia - Cava Brut - Spain	8,00	40,00
(This organic Cava is pure and vibrant. Delicate bubbles due to longer aging. Aromas of green apple.)		

CHAMPAGNE

Jean-Louis Deparis	66,00
(Very fresh on the palate with a lemony start, followed by flavors of dried fruit and praline.)	
Veuve Clicquot Brut	95,00
(A remarkable Champagne since 1772, Yellow Label Brut showcases the fine art of blending; Pinot Noir, Meunier & Chardonnay.)	
Ruinart - Blanc de Blancs	149,00
(A refined Champagne with lots of fruit, delightfully dry, pure and fresh. 100% Chardonnay.)	

ROSÉ WINES

	glass	bottle
Rosé - Terres Fumées - France (Light salmon pink, an enchanting scent and intensely fresh aromas of jasmine, lemon, and peach.)	5,60	28,00
Rosato Litorale - Tuscany - Italy (Sunny, full-fruited rosé made from organically grown Sangiovese grapes. Notes of strawberry, cherry and red berries.)	6,80	34,00
La Cuvée des Annibal - Coteaux Varois en Provence - France (The birthplace of quality rosé. Fine flavors of red fruit and a fresh, juicy finish.)		41,00

RED WINES

Encantado - Ravasqueira - Portugal (Deep red wine with juicy ripe fruit. The scent reveals pure notes of forest fruit and subtle tones of well-integrated oak.)	5,60	28,00
Pinot Noir - Belle Mayance - France (Smooth in taste with intense aromas of juicy cherries and round, ripe tannins.)	6,00	30,00
Grenache-Syrah - Domaine Vigier - France (Beautiful balance of ripe fruit and freshness with an attractively spicy, smoky flavor.)		33,00
Rioja Reserva - Baroja - Spain (A deep red color. A combination of soft ripe fruit, spicy aromas and subtle nuances of oak.)		44,50
Barbera d'Asti Superiore DOCG - Delia - Italy (The aroma is dominated by wild cherries, plums and violets combined with slightly earthy tones. The wine has not been aged in wood, preserving its original robustness.)		49,00
Château de la Commanderie - Lalande de Pomerol - France (85% Merlot and 15% Cabernet Sauvignon, featuring both black fruit with hints of tobacco and leather.)		64,00
Amarone della Valpolicella - Viviani - Italy (Aromas of cherries, wild strawberries and dark chocolate. A powerful wine with a long, spicy finish. Perfect with red meat.)		89,50

TAPAS

Pinsa Romana with Spreads 🌿

Bread with olive oil, Beurre Maître d'Hôtel, truffle mascarpone and pesto

Nobashi a la Plancha 🌿

Nobashi prawns, Beurre Maître d'Hôtel and fresh herbs

Canned Sardines 🥫

Oysters (3 pieces) 🥫 🌿

Wakame dressing and samphire

Loaded Fries 🥫

Cajun chicken, chili mayo and little gem lettuce

Cheese & Charcuterie Platter

Selection of cheeses and charcuterie, panforte and figs in port

Albondigas 🥫

Meatballs in tomato sauce with herb oil and Pinsa Romana bread

Escargots (8 pieces) 🌿

With Beurre Maître d'Hôtel

Burrata with Coeur de Boeuf Tomato 🌿 🌿

Herb oil, mizuna (with Serrano ham +€3.50)

Hummus Platter 🌿

Pinsa Romana bread, carrot, tomato, cucumber and arugula

Bitterballen (6 pieces)

With mustard

Truffle Croquettes (6 pieces) 🌿

With balsamic dressing

Crispy Chicken 🥫

With chili mayo

Portion of Olives 🌿 🌿

SOUPS

Served with bread & salted butter

Soup of the day	8,00
Fish Soup (Small)	15,00
Rouille, parmesan and samphire	
Fish Soup (Large)	19,00
Rouille, parmesan and samphire	

CROQUETTES

Served with bread & salted butter

Shrimp Croquettes (2 pieces)	22,00
Tarragon cocktail sauce, samphire, lemon and salad	
Cheese Croquettes (2 pieces) 🍃	19,00
Coarse mustard, parmesan cheese and salad	
Zeeuws bacon Croquettes (2 pieces)	19,00
Coarse mustard, bacon crumble and salad	

LUNCH (SERVED UNTIL 6:00 PM)

Classic Croque Monsieur	14,00
Millers' bread, Breydel ham, béchamel sauce and cheese	
Philly Cheesesteak Sandwich	17,00
Bagnat, sliced bavette, aged cheese and truffle mascarpone	
Avocado Toast 🌱	14,00
Millers' bread, smashed avocado, red onion, tomato, arugula and chili flakes	
Smoked Salmon Toast 🥚	18,00
Millers' bread, samphire-citrus mayonnaise, Moio crunch, red onion and samphire	
Pinsa Caprese 🍃	17,00
Pesto, Coeur de Boeuf tomato, burrata, mizuna (with Serrano ham +€3.50)	
Pinsa Truffle 🍃	15,00
Truffle mascarpone, mushrooms and arugula	
Dry Aged Ribeye Carpaccio Sandwich	19,00
Bagnat, truffle mayonnaise, tomato, arugula, parmesan cream and pine nuts	
Fish Lunch Platter	23,00
Small fish soup, bread with salmon and bouillabaisse croquettes	
Meat Lunch Platter	21,00
Small soup of the day, bread with Serrano ham and a Zeeuws baconk croquette	

SALADS

Served with bread & salted butter

Goat Cheese Salad 🌱	22,00
Mayflower, nuts, mulberries, pear and honey-thyme dressing	
Salade Niçoise	24,50
(Grilled tuna, haricots verts, olives, red onion, capers and anchovy dressing)	
Nobashi Prawn & Smoked Salmon Salad 🥛	25,50
Tarragon cocktail sauce, tomato, Moio crunch and samphire)	
Caesar Salad	22,00
Cajun chicken, anchovy dressing, haricots verts, egg, croutons, bacon crumble and little gem lettuce	

MAIN COURSES

"Steak Frites"	38,00
Tournedos (200g), Beurre Maître d'Hôtel, green asparagus, romanesco cream and fries	
Truffle Risotto 🌱	26,00
Mushrooms, pine nuts and parmesan	
Surf & Turf	27,00
Bavette (125g), Nobashi prawn, Beurre Maître d'Hôtel, green vegetables, romanesco cream and La Ratte potatoes	
Pasta Puttanesca	27,00
Sea bass fillet, anchovies, olives, capers, tomato and samphire	
Vegetable Tagine ✓	26,00
Orzo, eggplant, zucchini, apricot, chickpeas and saffron	
Skrei (Winter Cod) 🌾	29,00
Mash of polder potatoes, stir-fried spinach, green asparagus and prosecco beurre blanc	
Salmon Fillet à la Plancha	30,00
Orzo Moio-style, prawns, green vegetables and Beurre Maître d'Hôtel	
Moio Burger	22,00
Black garlic mayonnaise, little gem lettuce, caramelized onion, bacon, pickles, aged cheese, tomato and fries	
Fish Burger	22,00
Breaded cod, Moio crunch, little gem lettuce, tomato, samphire-citrus mayonnaise and fries	
Side Salad ✓	3,50
Side Fries ✓	5,00

KIDS MENU

(Until 12 years old)

Fried Fish with fries 🥛	11,00
Served with applesauce	
Cheeseburger with fries 🥛	11,00
Served with applesauce	
Fries with applesauce	7,00
Crispy Chicken with fries 🥛	11,00
Served with applesauce	
Pasta with meatballs in tomato Sauce	13,00
Extra Applesauce	3,50

DESSERTS

Apple Pie	6,50
Apple Pie with whipped cream	7,50
Apple Pie with ice cream & whipped cream	8,50
Carrot Cake	8,00
Shortcrust pastry tart	8,50
Custard cream, red fruit and coulis	
Crema Catalana	11,00
Sorbet ice cream from De Heerenhoeve & candied orange	
Sorbet coupe 🥛	10,00
Fresh fruit, sorbet ice cream from De Heerenhoeve, Sprite, amarena cherry and grenadine	
Dame blanche	9,50
Vanilla ice cream from De Heerenhoeve, Callebaut chocolate and whipped cream	
Advocaat coupe	9,50
Vanilla ice cream from De Heerenhoeve & eggnog liqueur	
Kids ice cream	5,00
With a lollipop and colorful sprinkles (+€1.00 for chocolate sauce)	



The best beach activities are at Moio Beach!

With our Adventure Sports, we challenge you. On the beach, in the surf, the dunes, or at sea; we guarantee fun all year round for young and old!

At Moio Beach, you can participate in various activities starting from 5 people. With your group, you can book one or multiple activities (private lessons are also possible upon request).

Would you like to try our activities with fewer people? It is often possible to join other groups. Additionally, during the summer months of July and August, we organize our Summer Experience, which you can join individually.

We also organize fantastic Beach Camps for children in the summer. More information can be found at www.moio.nl.

Due to our location, this is the ideal place for various wind and water sports, such as Powerkiting, Supersuppen, Shoot-Out, Bubble Soccer, and Surf Rafting.

We are happy to help you with a customized proposal.

Request a free quote for a team-building event with colleagues, a bachelor party, a family day, or an outing with friends. Or conclude an inspiring meeting in our conference room with one of our beach activities.

Contact us via buitensport@moio.nl or speak to one of our staff members.